

BEIJING TODAY

今日北京

PUBLISHED EVERY FRIDAY

July 13 2012-July 19 2012

NO. 579 CN11-0120

HTTP://WWW.BEIJINGTODAY.COM.CN

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Hot spots and creative cafes

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北京青年报
BEIJING YOUTH DAILY

Goodbye, green train



The green train connecting Beijing and Chengde, one of the capital's last, made its final trip on June 30.

Train fans met to board their old friend for a final trip down memory lane.

The green trains, which have been in service since the first years of the People's Republic, are a vanishing icon of an older era.

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Zoo's night camp now for adults

Last year, the Beijing Zoo opened its doors at night to allow children to learn about the nocturnal lives of its animals through night-vision goggles. This year, it is extending the program to include adults.

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Soul of Indian music

Raymond Fulgar, better known as Rudra's Sage, is one of the capital's few sitar players. His performances show off a continuing exploration of India's most iconic instrument.



Designers bet on return of the wig

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Fashion show says the wig is back

By Bao Chengrong

All it took was a wig to change a model from a Lolita into a party queen on the runway of the 2012 China International Hair Fashion Show on July 5.

The show, organized by British B&C International Investment, *Beijing Today* and Shaomingyu Planning Company and displaying the latest in OLIVE's hair products, broke new ground in expressing individuality and personal glamour through hair.

During the first segment, models showed off artificial hair designed to compliment looks that ranged from cool to mature, glamorous, straight and dark, and then a few more exaggerated styles best left up to the party queens.

The second segment, accompanied by more peaceful music, focused on the diverse elegance and beauty of brides.

As the show wound down, the stage opened to a colorful display of fantasy styles of hair, makeup and clothes. One passionate model wore a bright red dress and crimson hair. Another had light blue hair and a sea blue dress, creating a more quiet and sorrowful look. A model with a fluffed ponytail showed wild beauty, while another with two purple braids conveyed a meeker look.

Ji Mi, a fashion designer, said the age of the wig is back. By using different styles of artificial hair, women are able to convey different emotions and feelings and share a bit of their inner charm.

Former Deputy President of the American Broadcasting Company (ABC) Harvey Dzodin said he was shocked by how China has changed during the last 30 years. He said that on his first visit in 1988, all women wore the same uniformly straight braided hair.

The situation changed in the mid-1990s, when Dzodin met some Chinese women crying at a press club event in Tokyo after seeing what makeup and artificial hair could do for their image.

For the past few years Dzodin has been following China's fashion leaders.

"Many entertainers I have seen here are very fashionable and use original designs. The fashion of entertainment icons is critical in setting new trends," he said.

Dzodin also said he thought artificial hair may become a new trend in China. "If I were a woman, I would do it. It extends the choices you have. People don't want to change their natural hair color or style every day, but they can easily don a wig."

Artificial hair was first used in ancient Egypt, though its peak of popularity came in 16th century England. Queen Elizabeth I was especially fond of red



Models showing OLIVE's hair products



Guests celebrate before the show.

Photos provided by Shaomingyu Planning Company

wigs, and her style inspired many among the nobility.

Later, the wig spread to France, where it was developed into a more exaggerated luxury item. Upper-class women used wigs and other artificial hair as accessories and markers of their status.

Cora Feng, editor of *Luce E Design Magazine*, said wig making is the art of "creating a miracle out of the ordinary." An experienced wig maker knows how to design, tweak and create the best look for each customer while keeping it maintainable.

"If we look at hairstyling from the eyes



A snapshot of CCTV's censored covered David

CCTV censors Michelangelo's David

CCTV's poor decision to censor portions of Michaelangelo's David has once again made the station the target of Internet humor.

The station was reporting on a new exhibition of 67 works by Renaissance artists such as Sandro Botticelli, Leonardo da Vinci, Raffaello Sanzio and Michelangelo, which opened Friday and is said to be the most expensive collection ever shown at Beijing's National Museum of China.

"The exhibition makes it possible for Chinese people to enjoy a journey to Florence in the Renaissance without traveling abroad and to deepen their understanding about Italian history and culture," the museum's website said.

Repeats of the Friday broadcast stopped censoring the genitals on the statue of David.

"Without the mosaic, it is art. With the mosaic, it looks like a (Japanese) porno," said Yiteng Kaisi, writing on the Internet portal NetEase.

Writer Han Han sues Baidu

Haidian District court on Tuesday began hearing a case brought by writer Han Han against search engine Baidu.

Han brought the lawsuit against Baidu for "stealing" three of his works by publishing them online and offering them as free downloads in its Wenku literary database.

The works involved are *Go Like the Wind, 1988: I Want to Talk With the World* and *Freezing*.

Han asked for 760,000 yuan in compensation, and demanded the court shut down Baidu Wenku. He also asked Baidu to post an apology on its home page for seven consecutive days.

Han did not appear in court. His lawyer said Baidu Wenku provides a channel to disseminate pirated works, an act that has resulted in repeated copyright violations.

The defense's lawyer said the Wenku literary database is simply a place for Internet users to store data.

The hearing lasted for more than four hours. The court has not reached a judgment.

Sacred sites sell out

IPOs of holy mountains draw anger from faithful

By Huang Daohen

Few people outside of the country would have heard of Henan Province were it not for the Shaolin Temple.

But this fame and popularity came at a price: overwhelming commercialization.

Shaolin is not the only religious site that is selling out. The managers of three sacred Buddhist mountains have announced plans for a multimillion-yuan listing, renewing concerns about commercialization and the sale of Chinese culture.

Putuo's adventure

Devout Buddhists and pilgrims who travel to Mount Putuo, one of the country's four Buddhist mountains in Zhoushan, Zhejiang Province, worry they may soon be kneeling before commercial overlords rather than anything spiritual.

Earlier this month, Mount Putuo Tourism Development unveiled plans to make an initial public offering (IPO) in two years. The state-owned company, founded by three local tourism firms, operates tourist facilities around the mountain.

"We think the tourism industry of Mount Putuo needs better marketing, and going public can help boost its publicity," said Mao Jiantao, the firm's general manager.

Mao has a clear vision for the site: "If a cultural site wants to expand and be stronger, it must get out of Zhoushan city, and in the future, it should get out of China and go global."

Mount Putuo, 32 kilometers from the eastern coast, is known as the "Buddhist heaven above sea."

Its history as a religious site can be traced to the Tang Dynasty. Today, it has several well-known temples and is among the top national scenic areas.

Xinhua said it had 5 million visitors last year, with 35,500 people on its peak day during a holiday break.

The popularity brings the company an annual \$310 million. Through the possible IPO, the firm hopes to raise



A monk helps a tourist take her picture at Mount Putuo, the sacred Buddhist mountain.

Lai Xianlin/CFP Photo

a further 750 million yuan (\$11.7 million) to improve local infrastructure and the environment.

But Mount Putuo Tourism Development denied its IPO would include the temples. "The Buddhist associations and all the temples in this area will not be included," said a spokesperson for the firm surnamed Ma.

"Their [Buddhist-related] operations will not be affected," Ma said.

The company's assets include public transportation in and around the area, a cable car and souvenirs.

Authorities in charge of monitoring the site did not respond to a request for comment. Local media said the Zhoushan government supported the plan as a way to promote tourism.

Sacred IPOs

Mount Potuo is not alone in its market adventure: administrators of Mount Wutai in Shanxi Province and Mount Jiuhua in Anhui are preparing similar plans.

Mount Jiuhua Tourism Development said it has been preparing for years to go public, though it failed in its attempts in 2004 and 2009.

The company said its third application is being considered by a securities watchdog, the China Securities Regulatory Commission.

Mount Wutai has had things comparatively easy. Officials at its news office said they would form a company called Mount Wutai Investment and that the firm will probably be listed before the end of the year.

The mountain had been preparing its plan since 2010.

But it's not clear how far these push-and-go plans will make it without the approval of the State Administration for Religious Affairs.

In a recent press conference, Liu Wei, the head of the agency, said the administration would object to local commercial plans to exploit religious resources.

Liu said temples are non-profit organizations and such moves are detrimental to believers and the greater religious community.

"Developing a market economy should have its boundaries and not cross any moral lines," Liu said in a statement in the agency's website.

Public reactions has been overwhelmingly negative.

"A temple is a public asset. How can a so-called temple manager or the local government decide whether it should become a company and go public?" said Ren Xianwen, a local Buddhist.

"I can't imagine that I would kneel down before a Buddha who is a listed firm," Ren said.

"This will be a tragedy."

"Religious places should never go public," Xue Manzi, a prominent investor, said in his Sina Weibo microblog.

"Capital markets have developed for hundreds of years in Western countries, but have you ever heard of a church going public?" Xue said.

Religion and mammon

China has as many as 139,000 religious sites, Xinhua reported.

Of these 33,000 are Buddhist temples, 9,000 Taoist temples, 35,000 mosques, 6,000 Catholic churches and 56,000 churches for other protestant forms of Christianity.

Many Buddhist and Taoist temples have long been tourist sites and are revenue sources for local government. "When trying to make the temples more attractive and lucrative, an IPO is a natural choice for the local governments," said Zhao Xiao, an economist in Beijing.

As a precedent, Mount Emei Tourism, which oversees Mount Emei in Sichuan Province, went public in 1997. The company provides travel products and services in the Buddhist mountain area.

As of the end of 2011, the company's net income has increased from \$6 million to \$34 million.

"From a management

point of view, however, an IPO may not be a bad idea at all," Zhao said. "A management group from a listed firm can be more efficient and may have an even greater incentive to protect Buddhist temples."

Since its IPO in 1997, infrastructure and services on Mount Emei have improved. The funds raised supported the construction of roads and cableways. There are also three-star hotels and springs on the mountain.

But Zhao said the challenge is to draw a line between religion and make a buck. Thailand offers some lessons.

Like China, temples in Thailand are both places of religious worship and tourism. They collect admission from tourists, but not locals who come to perform rites. "This actually benefits tourism because the display of local people worshipping is itself attractive for visitors," Zhao said.

Besides, Thai authorities have been firm in protecting temples as sacred places. Though there are no serious penalties, there is still a clear line between religion and commercialization.

There are companies in Thailand that operate and develop historical sites, "but none of these ever administered a space for religious worship," Zhao said.

Sitar player finds philosophy of life in Indian music



Raymond Fulgar

Photo provided by Zhan Xu

By Liu Xiaochan

Among the many performers in the bars of Houhai, one in particular stands out. A man sits on the floor and plays an instrument with one finger: this is Raymond Fulgar, stage name Rudra's Sage. His instrument is the sitar.

Fulgar, born in the Philippines, first heard the sitar from an Indian man who did business with his family when he was two years old, in 1974. Twenty-four years later, Fulgar bought his first sitar and has been learning Indian music ever since.

In India, when a student meets a teacher, he should bow, and the teacher will touch his head or back, Fulgar said. The relationship between teacher and student is like the bond between father and son.

"Most of the time, teachers observe what kind of person you are," Fulgar said. "Then they teach you to obey your own character. Once I get into the music, I only want to concentrate. There is no other way for me to go. Like a kind of commitment, I am not just playing sitar, I have to become better and better."

Before taking sitar lessons, Fulgar was a guitar player. The shift to Indian music was not easy. It was only after abandoning Western music that he was able to train his mind to understand the sitar's melodies.

It took him nearly two years to learn, but when he did, he realized he was only at the tip of further musical discoveries.

"Indian music is more mature," Fulgar said. "Even when you're old, your music always fits your style. The music you create has no limitations."

When playing, Fulgar said he does not think about the audience. He inhabits his own personal space, shut off from his surroundings.

"He really is a man who likes music and makes real music," said Zhan Xu, Fulgar's manager and friend of six years. "He treats his instrument as part of himself."

Fulgar said the sounds take him to another level of consciousness, and that achieving this state of mind is what Indian music is all about.

Fulgar has been in Beijing for more than nine years, during which time he's performed on CCTV and at Christmas parties at Peking University.

He stopped playing for a while, however, because

he felt his performances cheapened his art.

"In India, they use music as a tool to go beyond material things," Fulgar said. "The sitar is not for entertainment. This is why I had to stop playing in Beijing: because people did not understand this."

For Fulgar, music should not be commercial, but a way to ease a listener's mind.

"I'm not playing to be famous. I just purely respect music," he said. "As long as listeners like and respect my music, I will play for them because this is about more than money. It's not like I play in the restaurant and they give me 400 yuan, because makes me look like decoration."

Fulgar is a vegetarian and does not smoke or drink alcohol. For him, Indian music is his drug.

"There is a kind of intensity that is in the core of every human," he said. "That kind of intensity breaks all the negative things around us."

Even before learning its music, Fulgar was interested in Indian culture. He learned Indian meditation to relax his mind.

"I used to have different personal questions about life," he said. "Indian philosophy offers some answers."

When listening to Indian music, Fulgar said, "You start to look and discover what is inside you. You become close to others and everything. That is a kind of harmony within yourself."

Sage, who has been in Beijing for nearly a decade, found himself in this city by accident.

He had planned to spend a holiday in 2002 in Shanghai, but found there were no tickets left. He wound up in the capital instead.

"I like the people here," he said. "They are more respectful of my music. I don't feel lonely because the people here are always smiling."

Fulgar, who lives in a hutong near Nanluogu Xiang, said he never expected to be here for so long.

"The energy in Beijing is different from other cities," he said. "That is why even if you are here for a long time, the energy is always new, because things are always moving. That doesn't always happen in other cities, which grow boring and exhausting."

Rudra's Sage has two albums, one featuring folk music songs on the guitar, and the other with songs on the sitar.

Spanish writer seeks truth in novels

By Bao Chengrong

At a recent book reading to celebrate Chinese editions of his three novels, Jose Carlos Somoza, one of Spain's top mystery writers, shared his reflections about life and the reasoning behind his stories.

Making his first trip to Beijing, Somoza said each book has a different style and theme, but the basic motivation in each is the seeking of truth. He said that he expects readers to come to the end only after going through a maze – yet still question whether the conclusion really clarifies.

Somoza's first book, *The Cave*, focused on the relationship between rationalism and irrationalism, the definition of knowledge as well as the relationship between philosophy and literature. Those debates were first raised at the Platonic Academy in ancient Athens as it related to three murder cases. Two characters in *The Cave* represent the schools of Plato and Aristotle.

"Rationalism and sensibility are two sides of Western culture," Somoza said. "I want them to have a discussion in the book."

His second book, *The Art of Murder*, is about an



Jose Carlos Somoza at the book reading.

Photo provided by Instituto Cervantes

artist who draws on human bodies. People begin to get suspicious when three of his "art works" wind up killed.

After the book was published, someone reportedly began painting on bodies in real life.

Once, Somoza encountered an artist wearing green body paint and white wings, holding out a collection plate. Somoza showed more interest in the plate in front of him. What would happen if a mil-

lion euro appeared inside it? "What would happen to the artist?" Somoza asked. "What would happen to passersby? What would happen to the world?"

Somoza said body painting has raised a question that isn't easily answered: The ruin of a person or the ruin of art, which is more important? In his eyes, the value of life is closely connected with the value of art.

Somoza was born in Cuba in 1959 and emigrated to Spain when he was just a year old. He was initially interested in psychology, and was a psychiatrist for six years. Though never expected to be a writer, he switched careers when he found writing more fun.

"Many people consider psychiatry a strange occupation, and many consider writers strange, too," he said. "So I am a doubly strange person."

His training in psychology has given him an avenue to investigate characters' inner worlds. He's fond of creating characters that form their own opinions, he said. "Characters who have their own lives."

Somoza said he seeks truth through these fictional creations.

Israel to cooperate with China on railway project

By Liu Xiaochen

On July 3, Israel Katz, Israel's minister of transport and road safety, signed a memorandum with Chinese Minister of Transport Li Shenglin that confirmed cooperation on the construction of several Israeli railways and other infrastructure.

Katz visited China last September and met Li to talk about strengthening the countries' relationship. They came to an agreement that each side would appoint staff members responsible for the projects.

The memorandum signals the largest cooperation in transportation infrastructure between Israel and China. It's likely to result in tens of billion dollars railroad connecting Tel Aviv with Eilat.

"I hope the Chinese transport minister can visit Israel next year," Katz said.

The railway connects the Red Sea with the Mediterranean Sea and several important Israeli ports. The rail will extend 370 kilometers; passenger trains will travel between 250 and 300 kilometers per hour while freight trains may reach speeds of 120 kilometers per hour.



Israel Katz (second from the right) at press conference

Photo by Liu Xiaochen

This marks Israel's largest railway project. Israeli Prime Minister Benjamin Netanyahu has made this project a national priority.

China Communications Construction Cooperation

Limited Company (CCCo), which has a good overseas record and is known for its speed, is the main company in charge of railway construction.

The Export-Import Bank

of China will finance part of the project and may act as a "temporary investor."

In the long run, Israeli consortiums hope to be the main investors, with Chinese enterprises participating in the construction.

After the memorandum signing, several people from Katz's delegation, which includes 12 senior officials, will continue to go to Shanghai.

Delegates from China's Ministry of Transport, the CCCo and The Export-Import Bank of China are expected to visit Israel next week.

Both governments expressed interest in future cooperation, as this year marks the 20th anniversary of the establishment of diplomatic relations between China and Israel.

Katz said he wanted cooperation on port projects in the future.

"I also hope to learn more about project construction from China," Katz said.

French panorama brings new films to audiences

By Liu Xiaochen

The Ullens Center for Contemporary Art (UCCA) and French embassy in Beijing are holding a French film panorama until Sunday called French New Films-Contemporary Auteur. Nine French films by contemporary auteurs will be screened.

The French New Wave movement of movies was more than a half-century ago, but starting from the turn of this century, French cinema was injected with fresh life as filmmakers began going back to their auteur roots.

Directors focused on diversity, creativity and modernity – the elements that Xie Meng, director of Art Cinema at UCCA, wants to show to audiences.

"Generally, audiences are concerned more about the films of the French New Wave than the works from a new batch of modern auteurs," he said. "But actually, today's auteurs have the



8 Femmes

Photo provided by douban.com

same origins as those from the New Wave movement."

The curator of UCCA's panorama is Jean-Michel Frodon, a famous French film critic and former editor-in-chief of *Cahiers du Cinéma* magazine.

The selected films include dance, suspense, comedy, film noir and crime.

Suspense film *8 Femmes* comes highly recommended, with actresses Isabelle Huppert, Catherine Deneuve and Danielle Darrieux, all famous

in France.

There are also influential films such as Mathieu Amalric's *Tournee*, which won him the Best Director Award at Cannes, and *La Graine et le Mulet*, which won a Venice Film Festival Special

Jury Award.

All films are screened in their original language with Chinese and English subtitles.

Xie Meng said the panorama has received a warm response.

"*8 Femmes* is really a good film," Miu, a movie-goer, said. "It's a visually attractive film that, from a content standpoint, inspires deep reflection."

"The purpose of holding this panorama is for art education and propagation, which is different from normal cinema," Xie said. "China's film market today is similar to the Hollywood model, biased towards commercialization, but it can't reach Hollywood's level. Audience reaction to those films hasn't been good."

"The films in this panorama show there's another way to make movies. I hope audiences can see the artistic value of these films. They are not just commodities."

Farmer's Market opens afternoon session



Farmer's Market attracts ample media coverage for its local and healthy food concept.

By Annie Wei

With the goal of bringing safer foods to more people supporting small green vendors, Farmer's Market has become one of the most popular weekly events in town.

Considering many young dwellers don't get up early enough to participate, organizers have decided to add an "evening market."

The first late-afternoon Farmer's Market will be hosted today at Langyuan Vintage, west of Shin Kong Plaza.

"Office workers can spend time in the market, look for ingredients they can cook on the weekend and avoid rush hour traffic," said Qi Dafu, a core volunteer.

"It's the best venue we could find downtown," said Qi, adding that there is plenty of shade.

Two years after its establishment, the Farmer's Market attracts 3,000 visitors each time it's held. It is hosted in different districts each time, and aims to get more people to choose organic and safe foods.

There are also Farmer's Markets every Saturday and Sunday.

Where: 6 Langjiayuan, west of Wanda Mall, Hebei Lu, Tonghuihe, Chaoyang District



Seasonal fruits



*A Farmer's Market event near The Place
Photos provided by Farmer' Market*

When: July 13, Friday,
4-7 pm

Where: Aozhou Kangdu,
300 meters west of Yeqing
Dasha, Guangshun Bei Dajie,
Wangjing District

When: July 14, Saturday,

5-7 pm

Where: Xinshijie Department Store, 3 Chongwenmen Wai Dajie, Chongwen District

When: July 15, Sunday 10
am - 1 pm

Farmer's Market

Farmer's Market has been operating since 2010. But unlike similar markets abroad, Beijing's is less like a flea market for fresh produce than a trendy lifestyle destination for well-to-do families.

With 44,600 followers on Sina Weibo (@farmersmarketbj), the market successfully hosts events every week.

The market has been trying to build a trustworthy system between vendors and consumers.

One of the most important jobs at the market is visiting each farm and interviewing its owners before inviting them to sell.

There is currently a very long list of vendors looking to get into the market, but without more volunteers to inspect their farms, they will have to wait.

Market organizers use Sina Weibo to announce their inspections of each new farm so interested customers can ride along.

There is a very healthy amount of interaction on social media. If, for example, food goes bad due to the weather and a consumer complains, the farmer is given the opportunity to respond.

Event

INN Neighborhood

Coffee Morning

The International Newcomer's Network (INN) hosts Neighborhood Coffee Mornings is a pure social events that lets you learn more about your neighbors and neighborhood. Sanlitun Coffee Mornings are held on the third Tuesday of each month.

Where: The Bookworm, Building 4, Nan Sanlitun Lu, Chaoyang District

When: Tuesday, July 17, 10 am - noon

Tel: 6586 9507

Website: innbeijing.org

Buddhism introduction weekend

Six Step Retreats is offering a free course on Buddhism in the suburbs of southwest Beijing. Visitors can come with their families or friends to a relaxing natural environment to learn the basics of Buddhism and meditation.

Contact:

info@sixstepretreats.com

Website:

sixstepretreats.com

One-day rock-climbing trip

Summer is the best time for rock climbing. You don't even need to fly south – just visit the suburb of Miyun.

Baile rock climbing area is located in Miyun County, only two hours from the downtown. Boasting as many as 45 established sport (bolted) and many traditional routes, it is home to one of the most developed rock-climbing venues in the Beijing area.

Where: Leave from Dongzhimen Oriental Kenzo Shopping Center's McDonald's at 7:30 am

When: 7:30 am - 8 pm

Tel: 8585 0530

Cost: 220 yuan person, not including transportation

American football training

The Beijing Guardians American Football Team is preparing for its big game against the Philippine Punishers on July 28 in Beijing.

Anyone with experience playing football or have some talent as a rugby, basketball or soccer player is welcome to contact try out.

Contact:

beijingguardians@gmail.com

(By Wei Ying)

Electric cars subsidized for local citizens



Many manufacturers unveil their electric cars at China's auto shows.

By Bao Chengrong

Beijing locals will be able to buy an electric car without entering the license plate lottery later this year, according to the Beijing Municipal Science and Technology Commission. A program has also recently been enacted to subsidize costs and give preferential treatment for electric car purchasers.

Purchasers will get a subsidy of up to 120,000 yuan for each pure electric car, half of which will come from the national government and half from the Beijing government. For hybrid vehicles, drivers will get up to 50,000 yuan from the national government.

In addition, they do not have to pay taxes and will be subsidized on battery cost, getting 3,000 yuan per kilowatt.

Electric cars cost between 50,800 yuan and 380,000 yuan. Thirteen types of electric cars are on the country's recommended list.

Beijing expects to realize its goal of 30,000 individual electric car purchases, with 23,000 of pure electric cars and 7,000 from hybrids, by the end of the year. If it reaches that goal, Beijing will become the top seller among six experimental cities.

More charging stations and pylons will be built in several districts. Currently, four

large charging stations have been established, with Gaoantun being the largest and with the best service. Operators there are able to use visualized technology to monitor operating conditions of both its own station and the other stations in Beijing.

According to the program, 100 charging stations and 360,000 charging pylons are expected to be completed by the end of the year. Yan Aoshuang, director of the Beijing Municipal Science and Technology Commission, said that special parking spaces will also be set up in residential and commercial zones. Charging facilities

will also be built in public parking lots.

It takes six to eight hours to fully charge an electric car, though it only takes 30 minutes to charge it halfway. A fully charged car can travel more than 100 kilometers.

According to recent data, pure electric cars in Shanghai have a great reputation, since they cost only 1,200 to 1,500 yuan per year to maintain. Though many in Beijing have shown interest to buy one, there are safety concerns. An electric taxi that combusted in Hangzhou last year, found to be caused by an electrolyte leak, has given electric car experts pause.

Beijing Zoo plans to open night camp to adults this summer

By Bao Chengrong

Last year, the Beijing Zoo's night camp for children was such a success that the event has been extended to adults this year.

The night summer camp last year, on July 9, brought 30 primary school children into the zoo to see nocturnal animals such as certain monkey species, tortoises and lizards, and they were allowed to feed giraffes and alpacas.

This year's camp will arrange for adults to get within 100

meters of foxes and African mongooses to observe their behavior through night-vision devices. The next morning, guests will be asked to prepare breakfast for orangutans and put them in concealed corners and observe how orangutans find the food.

The activity will be held every Tuesday and Thursday. Applications will begin starting July 19. The fee is 400 yuan per person. For more information, call 6839 0153.



At the zoo

CFP Photo

ASK Beijing Today

Email your questions to:
weiyang@ynet.com

I'll be leaving soon for Australia, and I'd like to know to withdraw the remaining sum of 500 yuan from my IC card.

Although there are many places that sell IC cards, only a few places accept returns. Two of them are at the Andingmen subway station and one is at the Xidan subway station. There aren't very clear signs for returning IC cards, so you will need to ask a worker.

The Chinese man I'm dating is an online game addict. I'm worried about his health, especially since he goes to Internet cafes and breathes in tons of secondhand smoke. Are there at least any Internet bars that have smoke-free sections?

Most Internet cafes have separate smoking and non-smoking spaces. You should be able to find them in many residential compounds. If not, try the Internet cafe at Chaoyangmen Wai Dajie, close to Bainanohui, the computer gear shopping mall. It's called Bodian Internet Café and has 300 computers. Ask any vendor around that area and most people will know where to direct you.

I'm preparing for a home party for celebrating my husband's 40th birthday and will serve food for guests. All ingredients are prepared except for a non-whipped single or double cream. I've checked some Western markets like Walmart, but I can't find any. Can you help me?

You should go to the Sanyuanli market, which supplies a wide range of creams imported from other countries. The location is 2 Xinyuanli, Chaoyang District. It is near the Liangmaqiao subway station on Line 10. Leave from Exit A, go north and turn left at the first intersection, and you'll easily find it 30 meters away.

(By Wei Ying)

Gone with the

By Niu Chen

China's green trains are an iconic part of its rail history. But this icon, in constant use since the 1960s, is headed for forced retirement as new technologies emerge.

No. 6417's aging cars have never been upgraded with air conditioning.



Few passengers buy tickets for the green trains because of their poor conditions and slow speeds.

Passengers gaze out the windows as No. 6417 arrives at Chengde, Hebei Province.



Fans ride No. 6417 on its last trip to say farewell.



The green train connecting Beijing and Chengde, Hebei Province, made its final trip on June 30 after 52 years in service, and train fans gathered at Beijing Railway Station to say farewell to their old buddy.

With the end of the Chengde line, there are still at least 10 green trains making stops in Beijing.

Tickets for the final trip sold out early.

"I never saw so many passengers on this train even during Spring Festival," said Ma Xingda, who has been taking the train to visit his family in Chengde for 14 years.

Regulars like Ma recorded the final trip in photographs and asked the conductor to sign their tickets.

"It has been like this for nearly a week," conductor Lu Yeru said.

No. 6417 departed from Beijing Railway Station every afternoon, passing Beijing East Railway Station and Tongzhou West Station. It was an important tool for commuters who shuttled between the outer suburbs

and the capital's

"My home is

tion. It was only

to the station,"

who attends school.

The trip between

tion and his hom

cost only 1.5 yuan,

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IC/CFP Photos

"The train should be replaced because it's old and slow," said another repeat passenger who lives in Chengde and works in Beijing. "I have been taking this train since childhood."

Apart from its snail-paced speed, the green train runs on diesel fuel and burns coal for water heating, which cause air-pollution. Its aging carriages were never upgraded with air conditioning.

Sun Xingda, a conductor who worked on the No. 6417 train for three years, said he felt "very, very good" about its decommissioning.

"The conditions and facilities on that train were very poor," Sun said. "It was cold during winter and hot in summer."

Bad conditions and slow speeds caused a decrease in traffic on the green train. A resident near Beijing East Railway Station, which sees only one train per day since the end of No. 6417, said most passengers previously abandoned the green trains for long-distance buses.

But the old trains may live on in second- or third-tier cities such as Ping Quan County, Hebei Province, which will be picking up the decommissioned No. 6417.

Ticket to the past

For many years after the founding of New China, rails were the only long-distance transportation tool. Early on the country was connected by its 50,000 kilometers of capi-

lary-like railways.

Trains produced during the years of the planned economy were all green, a design choice made in imitation of the Soviet Union. The image of green train is also a legacy of wartime aesthetics, when it symbolized hope and strength.

In the 1980s, pictures of the green trains were ubiquitous in textbooks, calendars and posters, where they symbolized the nation's industrial spirit.

Model workers of the day were portrayed as sweating firemen on the trains. The driver would be stretched halfway out the window, looking ahead as a "pioneer."

The trains were also a prominent symbol in poems, essays and early video works. Writers like Wang Meng and the poet Haizi all used the symbol in their works.

China's growing economy liberated a large number of rural laborers. They left their native land, pouring into coastal factories and beginning a seasonal migration from their hometowns.

In 1987, the first-ever Spring Festival travel season swept the country. A reported daily average of 70 million people returned home on trains that offered standing-room only. Some fell asleep standing back-to-back.

But progress brought newer and faster trains.

By the early 1990s, the green trains ran at an average speed of less than 50 kilome-



Passengers on the final train capture the moment in photographs.

ters per hour, seriously interfering with the flourishing logistics and passenger transport industries. Throughout that decade of rapid development, the rail system lagged behind the demand for social production.

Change began with color.

The first new type of train carried an orange passenger car that offered more space and air conditioning.

In April 1997, the first railway speed increases began on three main lines, the Beijing-Guangzhou, Beijing-Shanghai and Beijing-Harbin lines, with speeds of more than 120 kilometers per hour.

Since 1997, China's railways have increased their speed five times, with the High-Speed Express setting a world record with its 486 kilometers per hour run in 2010.

Today, the green train looks more like a cultural relic than a real-life transportation option. In the future, it may be known only from modern literature and the memory of several generations.

Do not marry before age 30

By Sally Zhang

Joy Chen, a 42-year-old American-born Chinese, has made China her home since the end of May.

She and her family have been frequent speakers on the nation's university circuit and at companies not because of her role as the former deputy mayor of Los Angeles, but because of her new book: *Do Not Marry Before Age 30*.

Chen said the last two months in China have been a fulfilling experience: her 18-month-old daughter Lila took her first steps, and her book has received more publicity than she ever imagined.

Through her speaking engagements, she has talked to many young women about career, marriage and life – and the frustrations of all three.

"I can sense the strong inter-conflict of achieving dreams and the many-thousand-year long tradition faced by the women in China, but so much of our experience is rarely spoken," Chen said.

She calls her book a "strategy guide" – one which does not give answers, but encourages readers to be brave, to ignore the rules and to grab hold of what they deserve in the world.

As an American Chinese who thinks out of the box, Chen said she spotted the root of the problem quite quick: it's the contrast of a fast-changing modern society and the need to observe antiquated traditions.

"In China, tradition has made the fantasy of marriage deep and pervasive," she said. "Those who don't get married before 30 are labeled *shengnu* (leftover women), which I consider a stigma."

"The cost of (this) is the constraint of free will," she said.

Maturity comes not from marriage, but from learning to identify and seize opportunities, she said.

"Love is profound, marriage is not," Chen said.

Chen is the first to make a loud voice about her personal experience of being a career woman who married at 38 – it helps that she is also a resourceful politician, a global corporate headhunter, a wife and mother of two.

Born in the US to a father who graduated from MIT a mother who received a Ph.D at Boston University, Chen received a Bachelor's degree at Duke University before she moved to Los Angeles in 1991 to pursue a master's in urban planning and an MBA at UCLA.

In 1996, as a real estate



Joy Chen has a happy family with her husband and two daughters.
Photos provided by Joy Chen



The Chinese translation of *Don't Marry Before 30*

developer in Los Angeles, she was appointed as one of the seven members of the Housing Authority Commission where she supervised and inspected affordable housing projects in the city.

Five years of diligent work in the government and her contacts in real estate made her a

candidate for deputy mayor in 2001, a position she retained until 2005.

"As women, it's easy for us to lose sight of our own possibilities. But the moment you taste power, you're different," she wrote.

In 2007, her college-access program was signed into Cal-

ifornia state law by Governor Arnold Schwarzenegger and has helped more than 100,000 families send their children to college. To promote the local economy, she approached many CEOs in Los Angeles and created an innovative nationwide model for helping local companies train their employees.

That experience laid a foundation for her further pursuits in global executive recruitment. As a principal of a search firm, she was responsible for cross-border searches between the US and China for high-level positions.

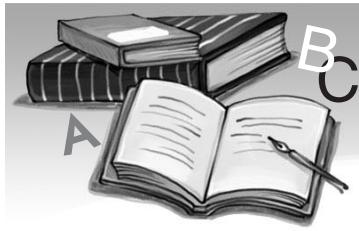
However, she was often frustrated that qualified Chinese candidates couldn't land good opportunities in global companies because of their poor communication ability. Her blog at Globalrencai.com advises Chinese employees about how to succeed in global companies.

"My original plan was to write about how to succeed in global companies, but a Chinese book publisher suggested I switch my focus to something more appealing, to address the marriage, career and life anxieties of Chinese women," she said.

At first, Joy was unsure whether the idea would work. To test the waters, Joy published an article titled "Do Not Marry Before Age 30": within six hours, the website was knocked offline by the heavy traffic.

Joy didn't start to write the book until her second daughter Lila was born in 2011, when she chose to put aside her HR work to write about her experiences as a modern woman.

"It takes courage to write about the struggles in individual faces and Joy's creation really makes me proud," said Dave de Csepel, her husband.



What are they saying?



Competition is forever

Chinese president Hu Jintao has said we need to build a new world of fairness and justice, and to abandon the concepts of confrontation. It's an appealing dream.

But the history of mankind has shown that survival of the fittest is the only law that works in practice. Cooperation is temporary; competition is forever.

We have entered a new era of joint economic development that has created more fortune than ever.

But these fortunes are not distributed evenly. China occupies the lowest rung of the modern production process and receives only a small percentage of the profits.

China may be sincere about seeking world cooperation on trade wars, territory disputes and cultural

interaction, but that doesn't stop other countries from seeing China as a threat and hostile competitor.

If we want to stop being confrontational, that's fine. But we should not abandon the idea that we are living in a competition.

China will continue to focus on its own development and be flexible with regards to world order and relations.

Twenty years ago, foreign politicians began talking about the question of a "new world order." Their idea needs a lot of work if it is going to bring peace, fortune and stability to everyone on this planet.

In the meantime, I hope we can adjust our vision of competition to benefit all instead of being a zero-sum game.

— Li Sitao, reporter,
Red Scarf News Agency



Illustrations by Chen Bing

No one knows better than Chinese parents how the future depends on children: most spare no effort to be "wolf dads" and "tiger moms" to send their children down the path to success.

As part of its commitment to young readers, *Beijing Today*, together with *Middle School Times* and *Beijing Children's Weekly*, is beginning a weekly education report to share the views and events happening in the lives of Chinese youth.

What do they care about?



Bite of China rekindles conscience

Last month, the popular documentary series *A Bite of China* described the styles and histories behind China's regional cuisines.

The film highlighted many lesser-known dishes from Heilongjiang in the northeast to Tibet in the southwest, as well as from the islands of Hong Kong and Taiwan.

The focus on food brought some attention to Liu Hong'an, a university graduate and a vendor in Shijiazhuang, Hebei Province, who insists on using only fresh oil to prepare fried, fermented wheat sticks, or youtiao in Chinese, a common dish on the Chinese breakfast table that appeared in the series.

Pure and simple

The people featured in the series rose early each morning to pick up pine mushrooms, sailed for months to fish in the deep ocean and dug in the cold winter to unearth lotus roots.

They cooked carefully and smiled happy, showing their happiness in simple living, respect for nature, love to their family and responsibility to society.

It's this kind of simple life that is ruined when people chase after money. Greed makes people selfish, irresponsible and unable to trust others.

The reason the series was so interesting was because nearly every dish described in the film is toxic in the way it is produced today: a timeless recipe adulterated with industrial salts, recycled cooking oils and hormone-laced poultry and fish.

More seriously, milk factories are using leather products as ingredients in their milk. They use the poisonous food on the market and generate even more poisonous food.

The traditional Chinese mode of life may have been simple, but it was honest and reliable. Recent changes in life goals have



caused standards and decency to evaporate.

— Guo Haoran, student,
Haidian Experimental
Middle School

Conscience wins respects

Net friends joked online about which topics would make for the shortest books: the top picks were healthy diet tips from the US, natural beauties from South Korea and safe foods from China.

The reason one honest vendor in Shijiazhuang can win so much respect for using new oil to prepare his fried dough was because every other private restaurant in the nation has embraced recycled garbage oil as the norm for cooking.

Life should not be so complicated. Respect nature, respect your customers and spend what you must. This is the formula for real success.

— Yang Cheng Haoyue, reporter, Red Scarf News Agency

Support the safe foods

Thanks to melamine-laced milk, hormone-tainted poultry and recycled oils, we've created a greedy society that produces nothing worthy of trust.

Liu Hong'an is a model vendor. His insistence in using clean oils to prepare his food may cost him more, but this is balanced out by the customers he gains.

Wu Heng, a third-year university student, used his website to call on eaters across the country to throw their unsafe food out the window.

As consumers, we can use our money to vote and drive the unscrupulous vendors who don't care about hurting us out of the market.

— Yang Xue, reporter,
Red Scarf News Agency



Style shoot from Luisaviaroma.com's party in Italy



Style shoot from Japan



Men's details

By Annie Wei

With clouds of economic uncertainty looming, many famous luxury brands, from watches to cars to fashion, are giving indications of a slowdown in China.

But that doesn't mean all items will be affected.

"We think luxury products for men have great potential in China in the near future," said a marketing manager from a luxury brand who refused to be named.

Although owning an apartment or car has higher priority for most Chinese men, the manager said it's time they care more about their personal appearance, both in terms of fashion and function.

"They are not looking for a sissy look, but modern, urban, sleek, smart and energetic," she said.

In the last four years, several male fashion bloggers have gotten the attention of fashion lovers. They recommend styles that inspire, with bold combinations that are not too flamboyant.

Here is *Beijing Today's* selection of men's fashion.

First, check luisaviaroma.com for the newest collection from Karl Lagerfeld, the chief designer for Chanel and has his own name brand collections for both men and women. The website supports Chinese credit cards.

Other recommendations are street styles from cool cities like London and Berlin. You can find similar items from the zoo market or Taobao.

About the zoo market

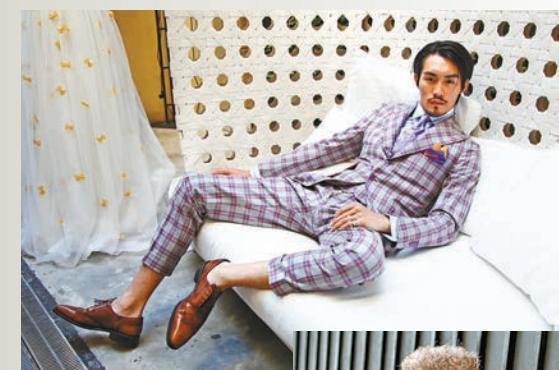
It's one of the largest apparel wholesale markets in northeast China, comprising five tall buildings, each floor packed with vendors, as well as a basement mall.

Many people, after finding a vendor they like, return to that vendor every quarter.

Most garments are made in southern China and sold by patch. The market is packed with sub-distributors and small vendors seeking supplies. Some counters do not deal with individual buyers in the mornings as they are busy with wholesales.

Bargaining didn't used to be allowed, but it's becoming more common, as individual buyers on weekends tend to cause price spikes. Still, you can get a pair of stylish summer jeans for less than 100 yuan, or a warm winter jacket for 200 yuan.

Where: Near the Xizhimen station on Subway Line 2 and 4.
Open: 5 am - 4 pm



A Chinese model in Italy



CFP Photos



Style shoot from London

Surprises from Jingzhaoyin



Bar area

By Annie Wei

A new restaurant called King's Joy, also Jingzhaoyin, has become the latest "it" spot for diners, with its quality vegetarian dishes and comfortable hutong setting.

Those who think vegetarian is boring may be in for a surprise, as King's Joy uses a variety of materials to create charming dishes.

For starters, we tried the cordyceps with bamboo shoots (59 yuan), Nigiri sushi with matsutake mushrooms (139 yuan) and sushi with wild rice (109 yuan).

Cordyceps are rare ingredients in traditional Chinese medicine, and are normally dry. The restaurant uses fresh ones that have a texture similar to daylilies.

The white gourd soup (99 yuan) simmered with overlord flowers and almonds is impressive – light but full of flavor.

Sautéed asparagus with gorgon fruit (79 yuan) is the restaurant's must-order. Gorgon fruit is grown around Jiangsu Province, and is nicknamed "beauty rice," as it's a healthy ingredient for women.

Because fresh gorgon fruits are hard to preserve, most gorgon fruits are dried in the market – an expensive ingredient that takes long hours to cook but retains a taste that most people find repulsive.

The gorgon fruits at King's Joy, however, are fresh, chewy and tender.

To source real wild and fresh ingredients is one of Jingzhaoyin's goals. "People can experience real rare and special ingredients here," said Guo Jinping, the general manager who turned vegetarian four years ago. She believes real organic and wild food can give people energy.

She said the restaurant will update its menu every two months.

Other dishes we liked included sautéed tofu with seaweed and boletus (169 yuan), which is crispy outside and tender inside with fragrant mushrooms; and sautéed sea moss and tofu rolls with long-net stinkhorn and wild herbs (89 yuan).

Another highlight of the restaurant: Gao has installed an air ionizer to help people relax.

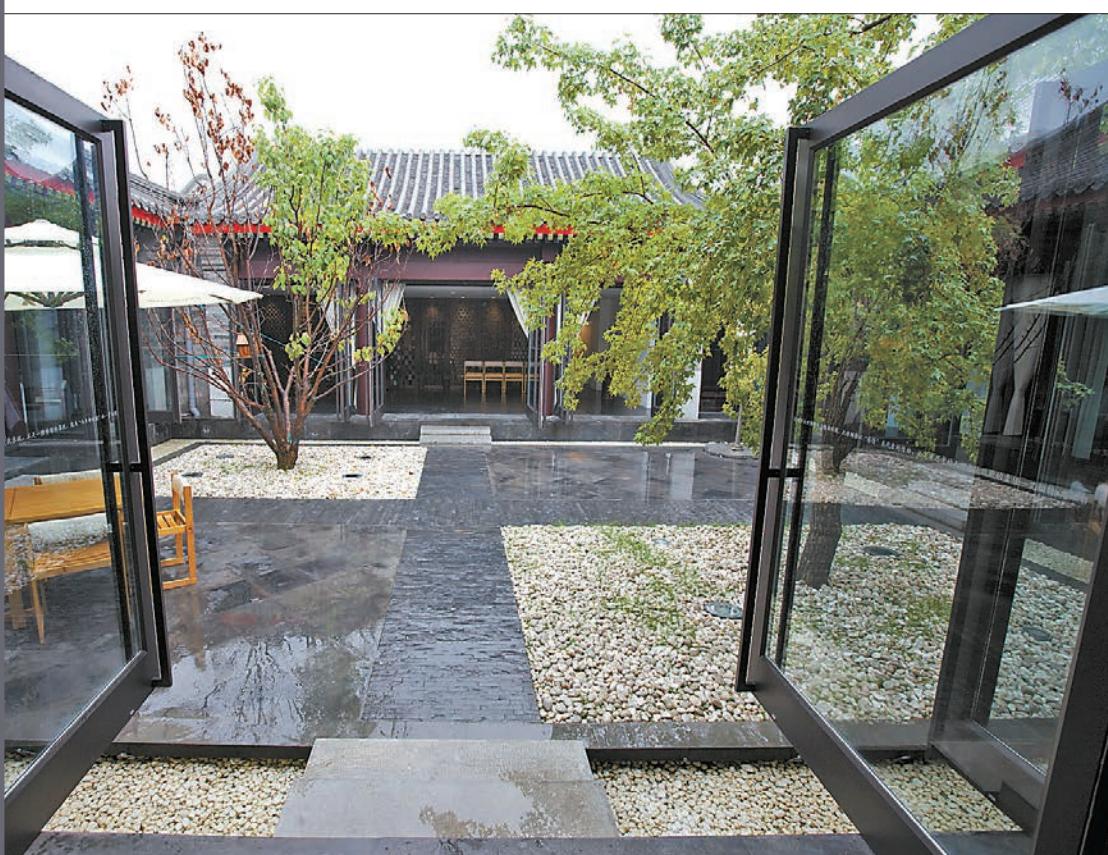
Jingzhaoyin also serves afternoon tea, starting from 79 yuan. The outdoor seats with negative iron mist need to be reserved in advance.

Jingzhaoyin (King's Joy)

Where: 2 Wudaoying Hutong (opposite Yonghegong, the Lama Temple), Dongcheng District



Sautéed asparagus with gorgon fruits, 79 yuan



Jingzhaoyin's garden is at its best during the afternoon.

Photos provided by Jingzhaoyin

Handmade coffee at Café Clark



Inside Café Clark



Mocha, 35 yuan

Photos by Guo Yao

to chill out: various plants are kept in different containers, along with antiques such as typewriters.

Han has moved a big part of his antique collection into his cafe. His favorite set is one by a window, featuring an American Singer sewing machine from 1895. Three chairs are from Britain, Japan and Germany, respectively. There is also a self-assembled lamp with famous Leviton electronic gadgets and other parts that took two years to gather.

Other accessories are given a human touch; for example, the cashier box is vintage iron box, coupled with a notebook.

Han said the cafe is like his child. He pours in all his love and attention. He said all he wants is to be a genuine barista, to not only make coffee but also make his customers happy.

Café Clark

Where: Ground Floor, Building 19, Huafang Yicheng, Chaoyang District

Open: 11 am – 11 pm
Tel: 5871 0501

Sautéed tofu with seaweed and boletus, 169 yuan

By Guo Yao
Café Clark is a new community cafe in east Beijing that's easy to get to but just may be difficult to leave. Its Japanese-style interior décor, a favorite of owner Han Liang, a professional antique collector, gives the cafe a truly unique look. Han said he thinks of himself as a craftsman rather than a shop owner, and making coffee is a craft. He uses Rickshaw Roasters beans. The menu features eight classic drinks: espresso (18 yuan), Americano (26 yuan), cappuccino (30 yuan); latte (32 yuan), mocha (35 yuan), caramel macchiato (35 yuan), milk (22 yuan) and hot chocolate (30 yuan). Cupcakes are available and range in price from 22 yuan to 26 yuan. Coffee set(40 yuan) includes a cup of coffee and a cake cube.

The cafe is a comfortable place

Hotel

Carlyle buys stakes in Mandarin Hotel Holdings



Carlyle Asia Partners bought a 49 percent stake in Chinese hotel chain operator Mandarin Hotel Holdings on July 5. The deal will make Carlyle the largest shareholder of Mandarin Hotel Holdings.

It is the second time Carlyle Group invested in the Chinese hospitality industry. In 2007, it invested \$1 billion in New Century Hotels & Resorts. This time, the investment was mainly focused on brand management.

Mandarin Hotel has strong capabilities in terms of hotel design and marketing, which gives it unique advantage in the mid-range hotel market. We are very confident about the potential of the two brands' development. The pros-

pect for the mid-range hotel market in China is promising," said Zhang Chi, managing director of Carlyle Group.

Zhang also said that Carlyle Group would use its experience in hospitality to help Mandarin Hotel Holdings gain a larger market share and improve its customer satisfaction.

Wu Hai, founder and chief executive officer of Mandarin, said that the company would enhance its brand awareness through Carlyle's global network and would improve its service by providing professional training to its employees.

Carlyle has paid special attention to industries relevant to China's middle class. Zhang pointed out the potential of the market: "The annual average growth rate in this sector has been 13 percent from 2007 to 2011, and it will maintain this momentum for the next three to five years."

Mandarin Hotel was founded in 2006 and is operating 25 mid-range and high-end hotels under the brands Crystal Orange Hotel and Orange Hotel in cities including Beijing, Tianjin, Dalian and Nanjing.

Marriott begins Courteous Reception program

Marriott International unveiled its Courteous Reception program that features a suite of customized amenities and services for Chinese outbound travelers.

Chinese travelers who visit Marriott's portfolio of brands will be able to experience per-

sonalized hospitality prior to their arrival and throughout their stay at the company's hotels, first in Asia and eventually in key gateway cities around the world.

The Courteous Reception program starts before a guest's arrival. They will receive their reservation confirmation letter or email in Chinese. When they arrive, they will be greeted at the front desk by a Chinese-speaking hotel associate. To make Chinese travelers feel more at home, cuisine and delicacies will be prepared in restaurants as well as on in-room dining menus.

A variety of Chinese programs will be featured on in-room TVs, and guests will be able to read Chinese newspapers. Tea will be provided as one of the complimentary beverage selections and kettles will also be available.

"We have been growing our hotel portfolio in Asian markets and serving Chinese travelers for more than two decades. Some of our hotels have taken a pioneering role to fine-tune their services to cater to the needs of Chinese travelers over the years," said Simon Cooper. "Today's news is that we are taking a well-orchestrated and holistic approach across the board."

According to the Annual Report of China Outbound Tourism Development 2012 released by the National Tourism Administration and China Tourism Academy, mainland tourists made 70 million trips to overseas destinations in 2011. They are expected to make 78 million outbound trips in 2012, 12 percent more than last year, and spend \$80 billion abroad.

Dining

Fresh seafood at Seasoning Restaurant

Discover "Seasoning" at Holiday Inn Beijing Focus Square. Indulge in great food and enjoy a DJ performance. Try original and fresh grilled fish, scallops, mussels, lamb chops, chicken breast and beef. Seasoning's menu also includes Indian dishes, sushi, pizza and pasta, as well as a mixed sausage platter.

Seasoning also serves tempting juices and desserts such as mousse cake, cheesecake, ice cream, cookies and poached fruit.

With an array of international delicacies and a cozy atmosphere, Seasoning All Day Dining Restaurant offers a wonderful culinary experience.

Where: Holiday Inn Beijing Focus Square, Building 3, 6 Futong Dong Dajie, Wangjing, Chaoyang District

When: 6-9:30 pm

Cost: 198 yuan (15 percent gratuity)

Tel: 6473 3333-6310



Korean gourmet at Renaissance Café

Renaissance Café is promoting Korean food at its buffet with the new "Beauty of Korean Style," a collection of authentic dishes by Korean guest chefs.

The highlight is a do-it-yourself bibimbap bar. Korean barbecue and kimchi are part of the meal. You can also enjoy free makkoli, a Korean alcohol with varying flavors such as rice milk, pomelo and ginseng.

Diners will have chances to enter a raffle to win a two-night stay at the JW

Marriott Hotel Seoul with round-trip airfare for two.

Where: Renaissance Beijing Chaoyang Hotel, 36 Xiao Yun Road, Chaoyang District

When: July 3 - August 31

Cost: 168 yuan for lunch, 198 yuan for dinner, including free rice wine, soft drinks and juice. Children younger than 12 are half-price.

Tel: 6468 9999-3121



SALT offers Brazilian Feijoada

SALT offers a traditional Brazilian Feijoada every Saturday afternoon. The national staple, a hearty stew of beans, beef and pork, is a must-try for people who have never tasted it.

Feijoada is traditionally shared with family and friends on Saturday. The slow-cooked beans, home-made sausage and pork are accompanied by farofa, collard greens, delicious pork crackling, ribs, seasoned rice and sauce. Fatias de laranja, or

orange slices, balance the meal.

For another option, try the special Signature Lunch brimming with delightful fresh seasonal flavor.

Where: SALT restaurant, Jiangtai Xi Lu, Chaoyang District

Cost: Signature Lunch is 178 yuan for two courses, 198 yuan for three

Tel: 6437 8457



(By Bao Chengrong)

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Next week

Fri, Jul. 13**Nightlife****A hard day's night**

Friday is rock night at Yugong Yishan, with vintage and contemporary music. Performers include Rock Rhino Wangwei, Spanish Maria, VHR and Velvet Road.

Where: Yugong Yishan, Zhangzizhong Lu No. 3-2, Dongcheng District

When: 8:30-11:30 pm
Admission: 80 yuan (60

yuan presale)

Tel: 6404 2711

Exhibition**From Malevich to Kandinsky – “European constructivism”**

These works from private German collections include paintings, sculptures, drawings and others that highlight the significant contribution of Eastern European Con-

structivism to modern art, especially in the early 20th century. Featured artists include Worsley Kandinsky and Cassimere Malevich.

Where: National Art Museum of China, 1 Wusi Dajie, Dongcheng District

When: Every day until July 19, 9 am - 5 pm
Admission: Free
Tel: 6401 7076

**Sat, Jul. 14****Salon****Daniel Spoerri's Dining Table**

In this salon, children will create works inspired by Daniel Spoerri, an artist who creates art out of dining room tableware. The leaders are Hou Wei and Stephane Maggiacomo, both of whom studied in Paris.

Where: UCCA, 4 Jiuxianqiao Lu, Chaoyang District

When: 10-11:30 am

Admission: 80 yuan (40 for VIP)

Tel: 5780 0200

**Movie****La Graine et le Mulet**

This French movie won an award at the Venice Movie Festival when it was screened there in 2007. Directed and written by Abdel Kechiche, the

film is about a man's life during depressing days.

Where: UCCA, 798 Art District, Jiuxianqiao Lu, Chaoyang District

When: 7-9:30 pm

Admission: 15 yuan

Tel: 5780 0200

Exhibition**London X Beijing LOMO exhibition**

Until the opening of the Olympic Games, a LOMO exhibition will be held at Yugong Yishan with photos of London and Beijing taken by English and Chinese photographers.

Where: Yugong Yishan, 3-2 Zhang-

Sun, Jul. 15

zihong Lu, Dongcheng District

When: Every day until July 21,

1-11:30 pm

Admission: Free

Tel: 6404 2711

**Mon, Jul. 16****Drama****Miss Julie**

This play is written by Sweden's August Strindberg, one of the "fathers of modern

drama." It is directed by Luo Wei, a graduate from the Central Academy of Drama who has lived in Canada. *Miss Julie* is his directorial debut in China.

Where: Yishang Theater, 46 Fangjia Hutong, Yonghegong Dajie, Dongcheng District

When: 7:30-10 pm

Admission: 60-280 yuan

Tel: 4000 610 806

Tue, Jul. 17**Movie****L'Odore del Sangue**

Premiered in 2004, this movie is based off Offredo Parise's novel by same name. It showed at the Cannes Film Festival in 2004 and was nominated for the Best Photography Award.

Where: Theatre of IIC Beijing, 2 Sanlitun Dong Er Jie, Chaoyang District

When: 7:30-9:30 pm

Admission: Free

Tel: 6532 2187

**Salon****Faces in opera**

Teachers will talk about Chinese opera before letting participants try their hand at drawing opera faces.

Where: Meilanfang Theater, 32 Pinganli Xi Dajie, Xicheng District

When: 7:30-9:30 pm

Admission: 30 yuan

Tel: 5833 1288

**Wed, Jul. 18****Drama****Poetry of the Day After**

Written by famous Taiwanese playwright Jiubadao, this movie is about six high school students who make a pact to never "be the person you do not want to be after 10 years." This film has won several awards this year.

Where: Donggong Cinema, 47 Longfusi Jie, Dongcheng District

When: 7:30-11:30 pm

Admission: 60-380 yuan

Tel: 8402 8490

**Exhibition**
Damien Hirst's solo exhibition

Recognized as Britain's most influential artist, Hirst is famous for his 1988 exhibition Freeze. His other notable exhibitions include Internal Affairs and Some Went Mad, Some Run Away.

Where: Asian Art Works D-09-2, 798 Art District, 4 Jiuxianqiao Lu, Chaoyang District

When: 10:30 am - 6 pm, every day until August 26

Admission: Free

Tel: 5137 4003

(By Liu Xiaochen)

Thu, Jul. 19

Visiting ethnic Miao villages in Guizhou

By Bao Chengrong

Locals and foreigners alike gathered last weekend in a restaurant called Zajia Lab in Beijing to enjoy ethnic Miao food and performances. The party gave people a chance to see the unique charm of the Miao ethnicity.

Yet for those who want to learn more about the Miao, it's wise to go to their home province of Guizhou.

Located in southwest China, Guizhou is not only renowned for its mountainous landforms and waterfalls, but also for the 17 minority groups that live there and make up 39 percent of the province's population.

Xijiang Miao Village

Xijiang Miao Village, with more than 1,200 households, is the largest Miao ethnic community in China. Surrounded by mountains and split by the Baishui River, the village has benefited from its geography for many generations.

The first thing visitors will see upon arrival is a number of buildings on stilts at the foot of the mountain, made of maple. Come autumn, these houses will be dressed in red maple leaves.

Most homes consist of three floors: the ground floor is used to breed livestock; the second floor is where people live; and the third floor is often used as a granary.

Visitors will find young Miao women leaning against benches, embroidering. The Miao have their own traditional costumes, with silver featuring heavily in head-dresses, earrings, necklaces and bracelets. Their clothes are considered art, and some can be purchased.

Singing and dancing are also a big part of Miao life. They don't just perform

during festivals, but also make use of it as a way to welcome guests and send them off.

Huangguoshu Waterfall

Among the many beautiful natural scenes, Huangguoshu Waterfall is one you should not miss. As the largest waterfall in Asia, it is magnificent in many aspects. Situated over the Baishui River, it rises 74 meters and extends 81 meters wide. Crashing down the cliff, the water sprays in every direction, and from afar it looks like a Milky Way pouring into a pond.

Huangguoshu Waterfall can be appreciated from every angle. One Waterfall-Viewing Pavilion provides a place for travelers to see the whole fall from a distance. Water-Viewing Pavilion offers a bird's eye view. And Waterfall-Viewing Stage is on the ground, giving visitors the chance to tilt their heads to appreciate the splendid scene.

The best place, however, is Little Moon Stage, behind the water curtain in a cave.

Tourists can hear, view and even touch the waterfall. Some mornings, you can even see a rainbow or two in the water.

Local gourmet

Guizhou is known for its sour dishes. There is a folk saying: "Without eating a sour dish for three days, folks will stagger forward with weak legs."

Each family in Guizhou makes sour pickles that promote the secretion of saliva, whetting the appetite. Among all sour dishes, hotpot sour soup is particularly hard to find elsewhere and worth trying.

Similar to Hunan and Sichuan cuisines, Guizhou cuisine also uses lots of spices. Tripe noodles are one of the most popular dishes among locals. The exact ingredients vary, but the cooking method is essentially the same: start with an empty bowl, then add pinches of salt, sugar and dried chili. They add a handful of fresh rice noodles and a ladleful of broth, and top it with a spoonful of pig intestines, cooked ground meat, pickled vegetables, scallions and peanuts, and a final dollop of hot sauce.



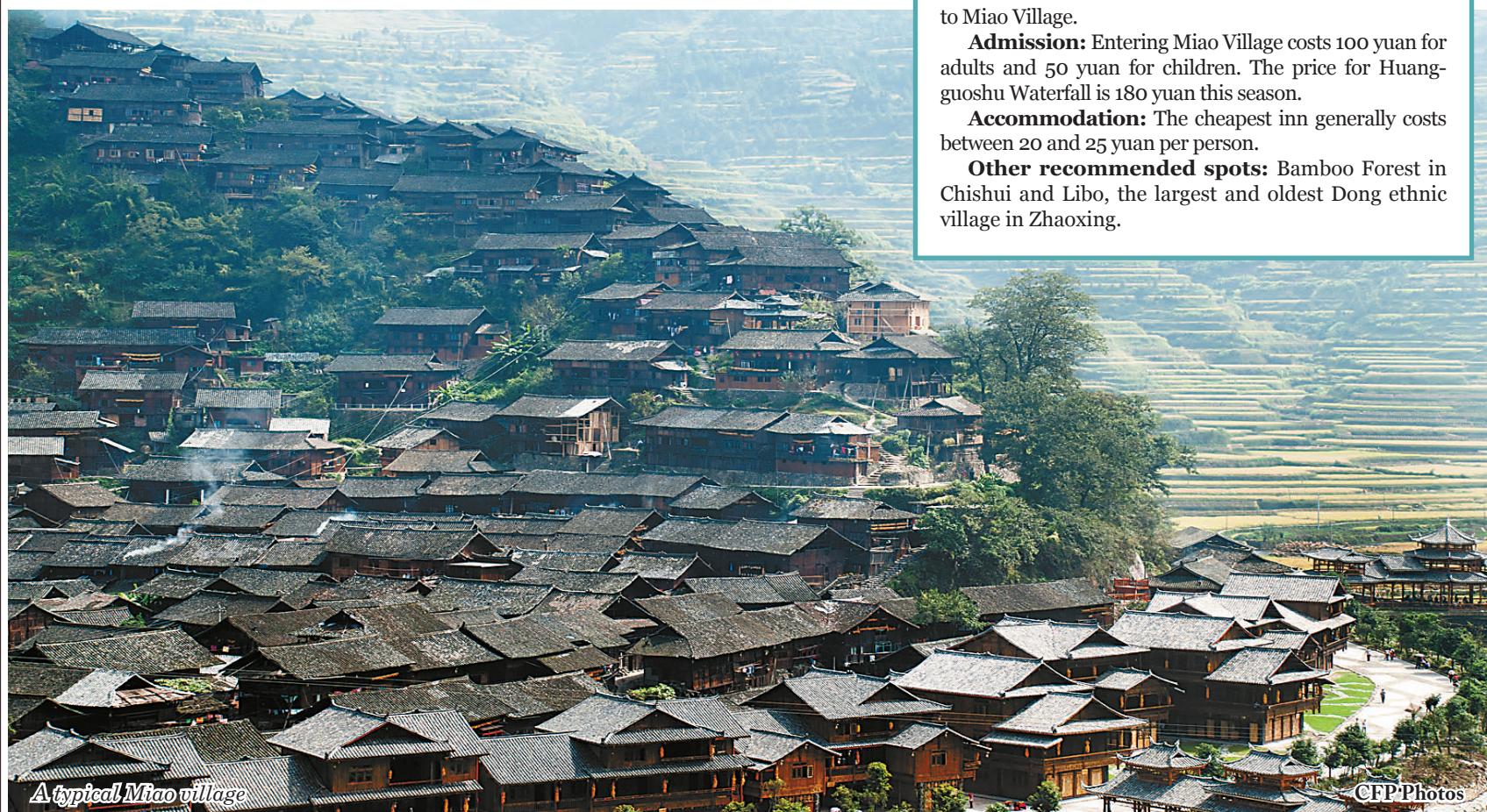
Street banquets are popular.



Miao girls welcoming visitors



Huangguoshu Waterfall



A typical Miao village

CFP Photos

Getting there: Take a plane or train to Guiyang, Guizhou Province. Then take a train to Kaili and board a bus to Miao Village.

Admission: Entering Miao Village costs 100 yuan for adults and 50 yuan for children. The price for Huangguoshu Waterfall is 180 yuan this season.

Accommodation: The cheapest inn generally costs between 20 and 25 yuan per person.

Other recommended spots: Bamboo Forest in Chishui and Libo, the largest and oldest Dong ethnic village in Zhaoxing.